



General Food Hygiene Standard

一般食品卫生标准

Taiwan Food and Drug Administration (Taiwan, China)

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General Food Hygiene Standard

Article 1 This standard is formulated in accordance with Article 17 and Paragraph 2 of Article 15 of the Food Safety and Hygiene Administration Law (hereinafter referred to as this Law).

Article 2 Unless otherwise stipulated by regulations, food hygiene shall conform to this standard.

Article 3 The foods sold shall have normal and reasonably acceptable characteristics, flavor, taste and color and luster, and shall be free from discoloration, abnormal smell or flavor, abnormal condensation or precipitation, pollution, visible mildew spots, foreign matters, worms or parasites, etc. caused by poor hygiene, poor quality or improper process quality control.

Article 4 Heavy metals, mycotoxins, other pollutants and toxins in foods, unless otherwise specified, shall comply with the Hygienic Standard for Pollutants and Toxins in Foods.

Article 5 The limits for microorganisms in general foods are as follows:

Categories \ Items	Most probable number of <i>Coliform</i> per gram (MPN/g)	Most probable number of <i>Escherichia coli</i> per gram (MPN/g)
General foods that can be consumed without further conditioning (including cleaning, peeling, heating, cooking, etc.)	Under 10^3	Negative
General foods that require conditioning (including cleaning, peeling, heating, cooking, etc.) before consumption.	—	—

Article 6 Provisions on water for food use:

1. The raw water of edible ice cubes, beverages, packaged drinking water and containerized drinking water shall comply with the Standard for Drinking Water Quality stipulated by the competent environmental authority.
2. The bromate content of packaged drinking water and containerized drinking water shall be less than 0.01 mg/L.



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